

*flame*

R E S T A U R A N T

**PRIVATE DINING**



There are many reasons to visit FLAME at Discovery Primea: the commanding view of the Metro Manila skyline from its 16th floor vantage point; the stunning setting punctuated by a grand "living chandelier" and an expansive marble-top open kitchen; new world décor that leads to an elegant and open dining space.

And then there is the food which blends modern European cuisine with Asian flavors to surprise even the most sophisticated palates.

## PRIVATE DINING

FLAME boasts two private rooms, the Urdaneta and Ayala Wing, providing the ideal setting for a corporate event, or an intimate gathering with friends and family.

With the city lights sparkling just beyond your dinner plate and service that strikes the perfect balance between attentive and comfortably extempore, FLAME promises a sumptuous and memorable culinary journey each time.

Each private room can seat 20 persons comfortably.

Minimum Consumable Amount:

	Lunch	Dinner
Monday - Thursday	Php 35,000	Php 40,000
Friday - Saturday	Php 40,000	Php 50,000





*"FLAME's name takes its inspiration from the team's burning passion and desire to create new experiences through food. At FLAME we are pushing modern European cuisine and Asian combinations in bold, intriguing directions."*

- Executive Chef Luis Chikiamco

- Our Flame team can create a tailor-made menus according to your taste and preference
- Menus can be personalized with your logo, message or event name
- Additional decors and set-up can be pre-arranged



## LUNCH MENU

(3 Course Menu)

Php 1,800++ per person

### AMUSE BOUCHE

*Norwegian Salmon Tartar on Sesame Tuile*



### CAULIFLOWER VELOUTÉ

*Cebu Bay Scallops, Pine Nuts, Basil-Mint Oil*

OR

### CRABMEAT SALAD

*Cucumber, Pickled Apples, Celeriac "Rémoulade"*

OR

### TUNA "CARPACCIO"

*Lime-Ginger Condiment, Crispy Nori Tempura Flakes, Baby Greens*



### BLACK PEPPER & CORIANDER GRILLED PRAWNS

*Ginger & Tomato "Nasi Lemak", Fresh Cilantro*

OR

### SEARED NORWEGIAN SALMON

*Braised Savoy Cabbage, Pickled Japanese Ginger, Asian Aromatic Sauce*

OR

### SALT & ROSEMARY U.S. ROAST BEEF

*Baby Spinach, Marble Potatoes, Mushrooms & Asian Jus*



### FLOURLESS CHOCOLATE CAKE

*Pistachio Ice Cream*

OR

### ROASTED MANGO

*Tropical Fruit Sherbet, Coconut Crumble*

All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



Seared Norwegian Salmon



## LUNCH & DINNER MENU I

(4 Course Menu)

Php 2,200++ per person

### AMUSE BOUCHE

*Norwegian Salmon Tartar on Sesame Tuile*



### ASIAN SEAFOOD SALAD

*Baby Shrimp, Octopus, Squid, Compressed Watermelon  
Red Radish, Sesame Dressing*



### MISO-GLAZED GINDARA

*Organic Red Mountain Rice, Bok Choi, Ginger Aromatic Sauce*



### DUO OF U.S. BEEF

*Josper-Grilled Medallions & Braised Short Ribs  
Roasted Garlic Potato Puree, Mushrooms, Baby Carrots*



### BLACK PEPPER "PANNA COTTA"

*Vanilla Chantilly, Macerated Strawberries,  
and their essence*

All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



*Asian Seafood Salad*



## LUNCH & DINNER MENU II

(4 Course Menu)

Php 2,200++ per person

### AMUSE BOUCHE

*Norwegian Salmon Tartar on Sesame Tuile*



### SOFT SHELL CRAB TEMPURA

*Mango-Jalapeño Salsa. Baby Greens*



### MIXED SEAFOOD "HOT POT"

*Tender Vegetables. Sesame-Dashi Broth.*



### AUSTRALIAN LAMB CHOPS

*Spiced Eggplant & Tomato Ragout. Carrot-Curry Froth*



### VIETNAMESE COFFEE TART

*Condensed Milk Ice Cream. Vanilla Chantilly*



All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



Soft Shell Crab Tempura

## LUNCH & DINNER MENU III

(6 Course Menu)

Php 3,400++ per person

### AMUSE BOUCHE

*Norwegian Salmon Tartar on Sesame Tuile*



### ASPARAGUS & SHRIMP SALAD

*"Cojonudo" White Asparagus, Raw Green Asparagus, Shrimps,  
Orange-Sherry Vinaigrette*



### SEARED FOIE GRAS & TRUFFLE POTATO FOAM

*63 °C Free Range Egg, Thyme "Tater Tots"*



### SEARED CHILEAN SEA BASS

*Australian Leeks, Romesco Sauce, Gigante Beans, Saffron Broth*



### JOSPER-GRILLED U.S. RIB EYE

*Celeriac Risotto, Baby Carrots, Tarragon Jus*



### "TALEGGIO"

*Homemade Apricot & Cherry "Mostarda"*



### CHOCOLATE SOUFFLÉ CAKE

*Caramelized Bananas, Pistachio Ice Cream*

All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



Seared Chilean Sea Bass



## LUNCH & DINNER MENU IV

(6 Course Menu)

Php 3,400++ per person

### AMUSE BOUCHE

*Norwegian Salmon Tartar on Sesame Tuile*



### CRAB & MELON SALAD

*Honeydew Sherbet, Thai Sriracha Vinaigrette, Micro Greens*



### FOIE GRAS "CHAWANMUSHI"

*Shiitake Mushrooms, Soy-Dashi Reduction*



### FLAME'S SIGNATURE LOBSTER FRIED RICE

*Textures of Pork, Soft-Boiled Egg, Szechwan Pepper*



### "DUO OF AUSTRALIAN LAMB"

*Josper-Grilled Chop & Timbale of Slow-cooked Shoulder*

*Asian Vegetable Stir-Fry, Natural Jus*



### "BOUCHETTE"

*Goat Cheese Bavarian, Red Beet Air*



### ROASTED MANGO

*Tropical Fruit Sherbet, Coconut Crumble*

All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



FLAME's Signature Lobster Fried Rice



## FEATURED WINE SELECTIONS

### CHAMPAGNE

Moët & Chandon Brut Imperial	Php 5,400++
Veuve Clicquot Yellow Label	Php 5,600++
Larmandier-Bernier, Latitude Extra Brut Blanc de Blanc	Php 5,800++
Bollinger Special Cuvee Brut NV	Php 7,800++

### LUNCH & DINNER

#### WHITE

Arrogant Frog Sauvignon Blanc 2015	Php 1,300++
Beringer California Chardonnay 2014	Php 1,300++
Dr L Riesling 2014	Php 1,500++
McHenry Hohnen 3 Amigos White Blend 2012	Php 1,900++

#### RED

Arrogant Frog Cabernet Sauvignon-Merlot 2015	Php 1,300++
Parducci Cabernet Sauvignon 2011	Php 1,800++
Joseph Drouhin Laforet Bourgogne Pinot Noir 2013	Php 2,000++
Bodegas Pittacum 2009	Php 2,200++

All prices are inclusive of 12% VAT and subject to 10% service charge and other government taxes.



## FACT SHEET

RESERVATION (63 2) 955 8888 / 988 2988  
primearestaurants@discovery.com.ph

CUISINE Modern European with an Asian comfort twist

SEATING 70 persons  
*\*normal restaurant set-up*

OPERATING HOURS Mondays to Saturdays  
11:30 AM - 2:30 PM  
6:00 PM - 10:00 PM

DRESS CODE Smart Casual  
Covered shoes and long pants  
are recommended for gentlemen

CHILDREN Children 3 years and above are welcome  
for both lunch and dinner. Mondays to Fridays

CITATIONS Philippine Tatler's Best Restaurants, 2017

Member, La Chaîne des Rôtisseurs

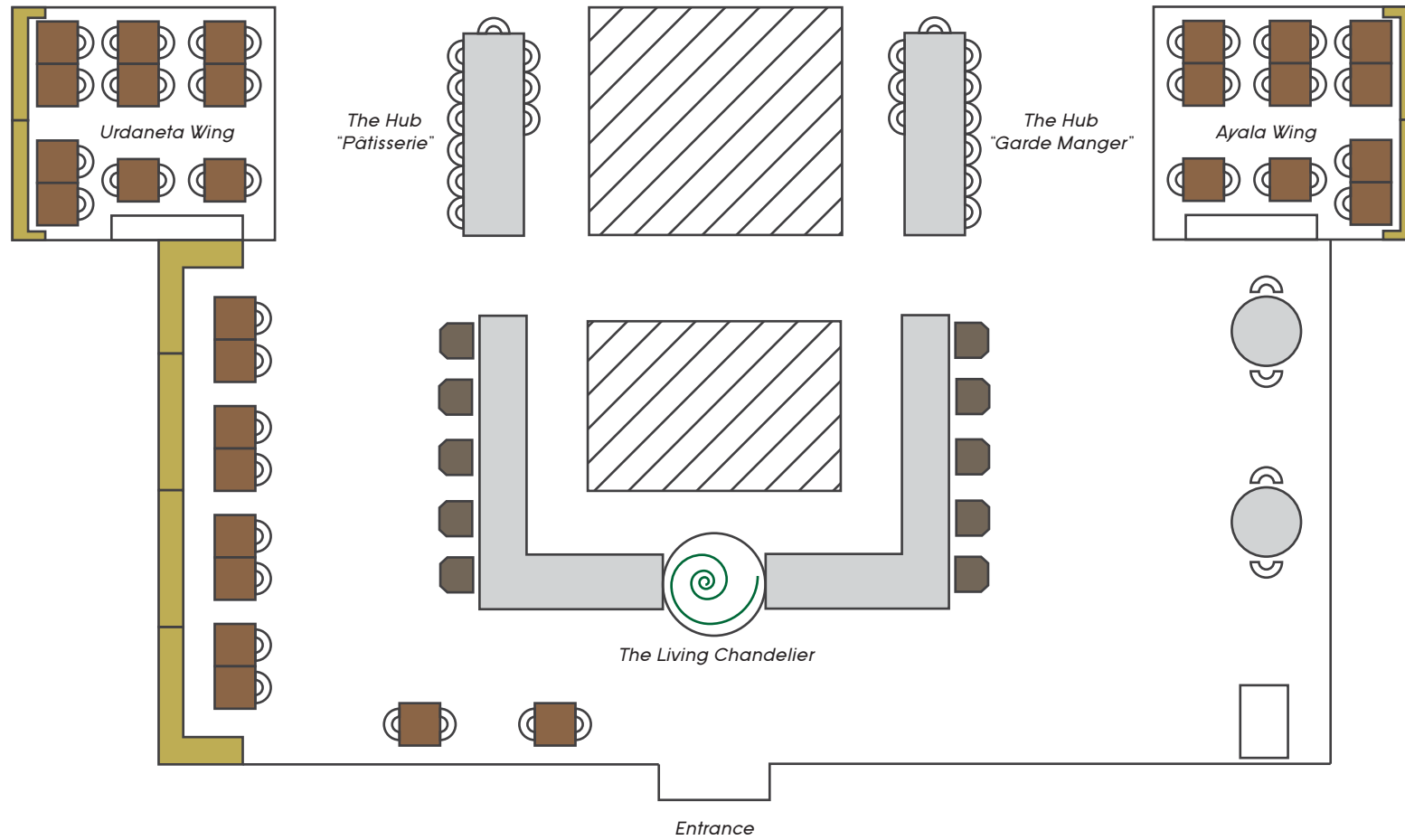
10 Most Awesome New Homegrown  
Restaurants That Matter in Manila 2016  
by Our Awesome Planet

FIND US





# RESTAURANT LAYOUT



# flame

R E S T A U R A N T

DISCOVERY PRIMEA  
6749 Ayala Avenue, Makati City, 1226 Philippines

